

Creamy Andouille Pasta: A Spicy & Flavorful Weeknight Delight

Here's what you'll need to whip up this amazing Creamy Andouille Pasta:



TIME
5-7 min

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INGREDIENTS

8 ounces pasta (penne, fettuccine, or rotini work well)
1 tablespoon olive oil
1 pound Andouille sausage, sliced into 1/2-inch thick rounds
1/2 cup finely chopped yellow onion
1/2 cup finely chopped green bell pepper
2 cloves garlic, minced
1 teaspoon Cajun seasoning (adjust to your spice preference)
1/2 teaspoon smoked paprika
1/4 teaspoon dried thyme
1 cup heavy cream
1/2 cup chicken broth
1/4 cup grated Parmesan cheese, plus more for serving
Salt and freshly ground black pepper to taste
2 tablespoons fresh parsley, chopped, for garnish

DIRECTIONS

- 1. Cook : Pasta:** Bring a large pot of salted water to a boil. Add the pasta and cook according to package directions until al dente (firm to the bite). Before draining, reserve about 1/2 cup of the pasta cooking water. Drain the pasta and set aside.
- 2. Cook : Andouille Sausage:** While the pasta cooks, heat the olive oil in a large skillet or Dutch oven over medium-high heat. Add the sliced Andouille sausage and cook for 5-7 minutes, stirring occasionally, until it's nicely browned and slightly crispy. Remove the sausage from the skillet and set aside on a paper towel-lined plate, leaving any rendered fat in the pan.
- 3. Saut  Aromatics:** Reduce the heat to medium. Add the chopped onion and green bell pepper to the skillet and cook for 3-5 minutes until softened. Stir in the minced garlic, Cajun seasoning, smoked paprika, and dried thyme. Cook for another minute until fragrant.
- 4. Build the : Sauce:** Pour in the heavy cream and chicken broth. Bring the mixture to a gentle simmer, stirring occasionally. Let it simmer for 3-5 minutes, allowing it to slightly thicken.
- 5. Combine & : Finish:** Return the cooked Andouille sausage to the skillet. Add the drained, cooked pasta to the skillet. Toss everything together to coat the pasta and sausage in the creamy sauce. If the sauce seems too thick, add a splash or two of the reserved pasta cooking water until it reaches your desired consistency.
- 6. Add : Cheese & Serve:** Remove the skillet from the heat. Stir in the grated Parmesan cheese until it's melted and the sauce is smooth. Taste and adjust

seasonings (salt, pepper, more Cajun seasoning) as needed. Garnish with fresh chopped parsley and serve immediately, with extra Parmesan cheese on the side.

SWAPS & NOTES

Sausage: Andouille sausage is key for that authentic smoky, spicy flavor.

If you can't find it, use another pre-cooked smoked sausage (like kielbasa) and add a pinch more cayenne pepper and smoked paprika to the dish.

Pasta: Any medium-sized pasta shape that can hold a creamy sauce is ideal.

Penne, fettuccine, or rotini are excellent choices.

TIPS FOR SUCCESS

Brown the Sausage Well: Getting a good sear on the Andouille sausage is essential for developing deep, smoky flavor that will infuse the entire dish.

Don't Overcook Pasta: Cook your pasta al dente.

It will finish cooking slightly in the warm sauce.

Reserved Pasta Water is Key: This starchy water is your secret weapon for creating a silky, emulsified sauce that perfectly clings to the pasta.

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Original recipe: <https://chefmaniac.com/creamy-andouille-pasta-a-spicy-flavorful-weeknight-delight/>